

BISTRO & BAR
Jax

MOTHER'S DAY DINNER MENU

SUNDAY MAY 9

STARTERS

- SHRIMP COCKTAIL (4) - served with our Bloody Mary 12
- CRAB CAKE APPETIZER – served with a street corn salsa, baby greens 13
- SAUTEED MUSSELS – white wine/garlic/fresh herbs, toasted baguette 12
- BURRATA & HEIRLOOM TOMATO STACK- fresh basil, fig balsamic Gastrique 12

MAIN DISHES

INCLUDES A HOUSE SALAD

- FRUTTI DI MARE – lobster/shrimp/mussels/little necks,
served over fettuccine in a tomato broth 32
- PAN SEARED FILET MIGNON – roasted exotic mushrooms , fingerling potato, garlic herb butter 34
Crab Crust + 8
- GRILLED THICK CUT PORK CHOP – sweet potato puree, grilled asparagus,
apricot bourbon glaze 24
- CRAB CAKE DINNER – beet risotto, grilled asparagus, horseradish cream 28
- EGGPLANT PARMESAN – sauteed spinach 19
- CEDAR PLANKED SALMON – citrus crab beurre blanc, roasted fingerling potato, sauteed zucchini & yellow
squash 24
- HALF ROASTED CHICKEN – shiitake & sweet pea risotto, apricot glaze 21
- FULL DELI SANDWICH DINNER – fries, cole slaw 18